

**CITY OF HUNTSVILLE**  
**MOBILE FOOD ESTABLISHMENT APPLICATION FOR PERMIT**



**OWNER INFORMATION:**

(PLEASE PRINT)

Business Name \_\_\_\_\_ Owner \_\_\_\_\_

Address (Street, City, State & Zip Code) \_\_\_\_\_ Phone # \_\_\_\_\_

**Vending on public streets is illegal! You must be on private property and acquire permission from property owner to sell on premises. Huntsville City Ordinance 25.01.04. Written approval must be provided from the property owner.**

Specify type of mobile food establishment? \_\_\_\_\_ No. of Vehicles \_\_\_\_\_  
(See definition below for ***Restricted*** or ***Unrestricted\****)

Vehicle license plate (s) # \_\_\_\_\_

***\*Restricted*** serves or transports only pre-packaged, prepared or non-potentially hazardous food or drinks. ***Unrestricted*** prepares potentially hazardous foods on-site requiring hot & cold water, sinks and equipment installed for cooking and maintaining safe food temperatures.

Briefly describe what type of foods you sell: \_\_\_\_\_

**CENTRAL PREPARATION FACILITY (formerly known as a Commissary) IS REQUIRED FOR REPLENISHING OF SUPPLIES AND/OR SERVICING:**

Name of Facility \_\_\_\_\_ Type of Establishment \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

**WASTE WATER DISPOSAL SITE IS REQUIRED FOR FREQUENT CLEANING & SERVICING WATER TANKS, WRITTEN APPROVAL IS REQUIRED OF THIS LOCATION:**

Name and Address of Facility \_\_\_\_\_

**MOBILE FOOD ESTABLISHMENTS (for complete description of state laws see TFER §229.169 (a-c):**

Water tanks, sewage and liquid waste retention tanks must be in compliance with Texas Food Establishment Rules. Facilities must provide food storage 6" off floor and must be non absorbent material.

Hot and cold water is required at all sinks (HOT minimum 110°F). Hand washing and dishwashing sinks required.

Adequate equipment for cooking and maintaining FOOD SAFETY: **HOT FOOD @ 135° F AND ABOVE**

**COLD FOOD @ 41° F AND BELOW**

**FREEZERS @ 0° - 10° F**

Servicing areas must provide overhead protection from weather. Method of fly control is required at service windows.

Ventilation is required for frying or grilling foods. Air conditioning is required for maintaining room temperature.

**PERMITS AND FOOD SAFETY TRAINING:**

**Mobile Food Units permit fee is \$18.00.** Mobile Food Units are permitted through the City of Huntsville Health Inspections. Permits are issued only after the final inspection of the mobile food unit and a completed form of application is submitted. **Permits must be posted in public view and renewed annually. All permits expire December 31<sup>st</sup>.** A Vendor Permit must also be obtained from the permit clerk at the City Service Center located at 448 St. Hwy. 75N., Huntsville, TX 77320 @ 936/294-5717. Both permits can be obtained at this location.

**One Certified Food Manager is required of each mobile food unit serving unrestricted foods. Certificates must be posted in public view. All individuals involved in food production must obtain a Food Handlers Card that is kept available in the mobile food unit.** Registration information can be obtained by contacting S.H.S.U., Office of Continuing Education at 936-294-4568 located at 1825 Sycamore, Huntsville, TX 77340.